

Big Picture  Northwest Focus

Daily Herald

Sports

**Sox get
Roberto Alomar**
and still have
another trick
up their sleeve



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Chicago well-represented in Food & Wine 'best' issue

We all know we live in a great food town, and now we have even more to brag about.

The July issue of Food & Wine magazine names North Pond chef Bruce Sherman on its list of America's Best New Chefs. Sherman has been cooking at North Pond, 2610 N. Cannon Drive, Chicago, since 1999. He won local accolades earlier this year as the Jean Banchet Rising Star Chef.

You can sample Sherman's French-American cuisine during an upcoming ChicaGourmets



Bruce Sherman

luncheon. The three-course lunch, including wine, will be held on Aug. 22. The lunch costs \$49 for ChicaGourmets members; \$59 for the general public. For details, call ChicaGourmets at (708) 383-7543.

Food & Wine also recognized Chicago's Fortunato, 2005 W. Division St., as having one of the best wine lists in the country. Wine director Amanda Jobb has put together an all-Italian wine list to complement chef Jennifer Newberry's Italian-inspired cuisine.

The magazine also spotlights chef Jean-Georges Vongerichten's Asian-influenced cooking. Vongerichten is the chef behind Vong's Thai Kitchen in Chicago as well as Vong and Jean-Georges in New York.

Kernel of knowledge: Learn the secrets behind Kernel Season's on the TV Food Net-

work's "Unwrapped" at 6 p.m. Monday. (Check local listings for channel information.)

Kernel Season's, founded by Northbrook native Brian Taylor, has shaken up the popcorn world. The seasonings are 100 percent natural, low in fat, low on calories and available in 10 flavors.

A couple of hearty shakes of Parmesan and Garlic livens up a bowl of popcorn, but in my family we also like it on Italian bread. I sprinkle Ranch on cooked green beans and spice up my morning bagel with Apple and Cinnamon. I've yet to try the Chocolate Marshmallow on popcorn, but my 3-year-old likes it on a mock s'more: Spread cream cheese or vanilla frosting on a graham cracker and top with the seasoning.



Look for Kernel Season's in area Jewel Food Stores, Treasure Islands, Sunset Foods and Potash Brothers markets.

Get to know herbs: In conjunction with the ongoing exhibit "Key Ingredients: America By Food," the West Chicago City Museum will present a program on gardening and cooking with herbs at 7 p.m. Tuesday at the West Chicago Public Library, 118 W. Washington St.

Marcy Lautanen-Raleigh, owner and creator of the Backyard Patch, will talk about picking a site, preparing the soil, choosing plants, planting and harvesting. She also will show how herbs can make cooking interesting, delicious and enjoyable.

Admission to the program is free and open to the public. To

reserve a spot, contact the West Chicago City Museum at (630) 231-3376.

Reality bites: Rushmore executive chef Gilbert Langlois has cooked up his own version of a reality-based "show" that will focus on cooking.

The first 25 people to sign up for Langlois' Saturday cooking classes will be entered in "Rushmore's American Chef." Beginning July 12, five students each week will attend class from noon to 6 p.m. on a Saturday and learn all about cooking in a restaurant kitchen. Classes will focus on cooking techniques, how to pair wine and food, recipe creation and more.

Each week the student who shows the most promise will be given a spoon (think rose, a la "The Bachelor") and will compete in a cookoff at 7 p.m. Aug. 4. The recipes will be judged by

chefs Shawn McClain from Spring, Dirk Flannagan from Meritage, Ina Pinkney of Ina's, Daniel Kelly from DKelly and Corey Shoemaker from Saloon Steakhouse.

The winner will get his or her American Chef Classic dish featured on the Rushmore menu as a "Rushmore Classic." Rushmore will serve a special dinner on Aug. 4 and the public is invited to dine and watch the celebrity chef judging and meet the contestants.

Rushmore is located at 1023 W. Lake St. in Chicago's River West neighborhood. To register, call manager Joe Kahn at (312) 421-8845.

— Deborah Pankey

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